

MAASDAM San Juan, PR 11/19/2003 SCORE: **93**

Total deducted points: 7

Final score: 93

Inspection details with violations. recommendations and corrective action

Item No.	Description	Points Deducted
7	PW system protection cross-connections, backflow; Disinfection	0

Site: MAIN GALLEY

Deduction Status: N

Violation: A BACKFLOW PREVENTER WAS NOT PROVIDED FOR A WATER FILLING LINE IN THE CHEMICAL LOCKER.

Recommendation: Ensure a backflow preventer is provided at the water filling line.

Action: Backflow preventor will be fitted in this location

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	1

Site: CREW GALLEY

Deduction Status: Y

Violation: THE BACKFLOW PREVENTER LOCATED ON THE GAYLORD FIRE SUPPRESSION SYSTEM HAD FAILED AND WATER COULD BEEN SEEN LEAKING OUT OF THE RELIEF VALVE.

Recommendation: 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.

Action: Unit will be repaired or replaced.

Site: PETTY OFFICER'S MESS

Deduction Status: Y

Violation: A LEAKING BACKFLOW PREVENTER WAS NOTED ON THE LINE FOR THE JUICE DISPENSER.

Recommendation: 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.

Action: Unit will be replaced.

Site: OCEAN BAR PANTRY

Deduction Status: Y

Violation: A LEAKING BACKFLOW PREVENTER WAS NOTED ON THE

WATER LINE FOR THE CARBONATOR.

Recommendation: 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.

Action: Unit will be replaced.

Site: LIDO BAR PANTRY

Deduction Status: Y

Violation: A LEAKING BACKFLOW PREVENTER WAS NOTED ON THE HOT WATER LINE SUPPLYING THE HANDWASH SINK.

Recommendation: 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.

Action: Unit will be replaced.

Site: POTABLE WATER

Deduction Status: Y

Violation: THE CROSS CONNECTION CONTROL PLAN IS IN PLACE BUT HAS NO UPDATED DOCUMENTATION OF TESTING FOR THE YEAR 2003.

Recommendation: The cross connection control program should be updated to ensure testing is being conducted.

Action: Plan will be updated.

Site: MAIN GALLEY

Deduction Status: Y

Violation: A LEAKING BACKFLOW PREVENTER WAS NOTED ON THE WATER LINE FOR THE RICE STEAMER HOSE IN THE HOT GALLEY.

Recommendation: 5.7.2.2.1 Backflow prevention devices should be periodically inspected and any failed units shall be replaced.

Action: Unit will be replaced.

Item No.	Description	Points Deducted
15	Food source, sound condition; food not re-served	0

Site: PROVISIONS

Deduction Status: N

Violation: ONE DENTED CAN OF JALAPENOS, ONE DENTED CAN OF MARSHMALLOW TOPPING, AND ONE DENTED CAN OF CHERRIES WERE FOUND IN THE DRY STORES AREA.

Recommendation: 7.3.2.2.5 Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Canned goods with dents on end or side seams may not be used.

Action: To the extent possible, the storekeeper removes dented cans when they are found. Dented cans are never issued to be used in the galley. They are discarded when found.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

Site: LIDO RESTAURANT

Deduction Status: N

Violation: SOME FOOD ITEMS WERE STORED WITHOUT A DISCARD DATE.

Recommendation: 7.3.5.3.3 Refrigerated, ready-to-eat, potentially hazardous food shall be discarded if not consumed within 7 calendar days from the date of preparation or opening. 7.3.5.3.1 Refrigerated, ready-to-eat, potentially hazardous food: (1) Prepared on a vessel and held refrigerated for more than 24 hours shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, which is, including the day of preparation, 7 calendar days or fewer from the day the food is prepared.

Action: Staff has been re instructed to make sure that they mark food with the discard date.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: MAIN GALLEY

Deduction Status: N

Violation: AN OPEN BAG OF RICE AND AN OPEN BAG OF BEANS WERE FOUND IN THE DRY STORES ROOM LOCATED NEXT TO THE ICE MACHINES.

Recommendation: 7.3.3.5.1 Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Action: Staff has been instructed to place open bags of product in plastic food bins with lids after they have been opened.

Site: PROVSIONS

Deduction Status: N

Violation: A FEW ITEMS WERE STORED ON THE DECK IN THE WALK-IN BEVERAGE STORE.

Recommendation: 7.3.3.5.1 Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Action: Staff has been re instructed never to store any itmes on the deck.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: CREW GALLEY

Deduction Status: N

Violation: A DEEP FRYER AND A TILT KETTLE WERE POSTED OUT OF ORDER.

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: Units will be repaired when spare parts arrive.

Site: JAVA BAR PANTRY

Deduction Status: N

Violation: THE BULK MILK CONTAINER DISPENSING TUBE WAS LONGER THAN 1 INCH.

Recommendation: 7.4.5.3.2 The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than 3 centimeters (1 inch) protruding from the chilled dispensing head.

Action: Staff has been re instructed to cut the dispensing tube shorter than one inch and at an angle.

Site: CREW MESS

Deduction Status: N

Violation: THE BULK MILK CONTAINER DISPENSING TUBE WAS

LONGER THAN 1 INCH.

Recommendation: 7.4.5.3.2 The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than 3 centimeters (1 inch) protruding from the chilled dispensing head.

Action: Staff has been re instructed to cut the dispensing tube shorter than one inch and at an angle.

Site: MAIN GALLEY

Deduction Status: N

Violation: THE FOLLOWING EQUIPMENT WAS POSTED OUT OF ORDER IN THE HOT GALLEY AREA: TWO TILT FRYERS ONE COMBI OVEN ONE TILT KETTLE ONE FLAT TOP GRILL

Recommendation: Repair or replace these items.

Action: Units will be repaired when parts arrive.

Site: MAIN GALLEY

Deduction Status: N

Violation: AN ABSORBANT FOAM WAS NOTED BETWEEN THE UPPER AND LOWER COMPARTMENTS OF ICE MACHINES 7.41 AND 7.42. THIS FOAM WAS RETAINING WATER.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action: This is the original design of NSF approved equipment. We will contact the manufacturer to see if there is a USPH approved replacement material

Site: MAIN GALLEY

Deduction Status: N

Violation: THE MILK DISPENSING LINE ON THE WMF COFFEE MACHINE WAS SPLIT, MAKING IT DIFFICULT TO CLEAN.

Recommendation: 7.4.2.1.1 Food contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Action: Line will be replaced.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

Site: MAIN GALLEY

Deduction Status: N

Violation: CHIPPING PAINT AND CORROSION WAS NOTED ON THE DRAWER OF THE BREAD SLICER LOCATED IN THE BREAKFAST PANTRY.

Recommendation: 7.4.2.1.2 Nonfood-contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Action: Paint will be renewed.

Site: MAIN GALLEY

Deduction Status: N

Violation: THE DOOR ON REFRIGERATOR 706F IN THE COFFEE STATION WAS NOT CLOSING PROPERLY.

Recommendation: 6.3.2.2.3 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: Door will be repaired.

Site: MAIN GALLEY

Deduction Status: N

Violation: THE PANEL BETWEEN THE TILT KETTLES IN THE HOT GALLEY WAS LOOSE, LEAVING A LARGE GAP.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Panel will be reattached.

Site: MAIN GALLEY

Deduction Status: N

Violation: A MISSING HANDLE WAS NOTED ON THE REFRIGERATOR LOCATED UNDER THE OUT OF ORDER FLAT TOP GRILL IN THE HOT GALLEY.

Recommendation: 6.3.2.2.3 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: Handle will be replaced.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	2

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE POTWASH MACHINE WAS POSTED OUT OF ORDER. THIS MACHINE HAS BEEN OUT OF ORDER SINCE AUGUST 2003.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use. Repair or replace this unit.

Action: We are waiting for parts to fix this unit.

Site: CREW DISHWASH

Deduction Status: Y

Violation: THE FINAL RINSE ARM WAS NOT FUNCTIONING PROPERLY AND WATER WAS NOT BEING SPRAYED FROM THE NOZZLES. THE MACHINE WAS IN USE AT THE TIME OF INSPECTION.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Rinse arm has been cleared.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE OUTBOARD DISHWASH MACHINE WAS POSTED OUT OF ORDER. THE INBOARD DISHWASH MACHINE WAS BEING REPAIRED AT THE TIME OF INSPECTION. LUNCH WAS BEING SERVED AT THIS TIME.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Units will be repaired.

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	3

Site: CREW DISHWASH

Deduction Status: Y

Violation: DUE TO THE FINAL RINSE ARM NOT FUNCTIONING, ITEMS PLACED IN THE DISHWASH MACHINE WERE NOT SANITIZED.

Recommendation: 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than: (1) For a stationary rack, single temperature machine, 74°C (165°F); or (2) For all other machines, 82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Action: Rinse arm has been repaired.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site: MAIN GALLEY

Deduction Status: N

Violation: A FEW DISPENSING TUBES FOR THE CAMBRO BEVERAGE CONTAINERS WERE SOILED WITH JUICE RESIDUE.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Action: Items have been re cleaned.

Site: MAIN GALLEY

Deduction Status: N

Violation: THE MIXER COLLAR WAS SOILED IN THE BAKERY/PASTRY AREA.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Baker instructed on how to remove collar for cleaning.

Site: MAIN GALLEY

Deduction Status: N

Violation: A SPATULA WAS SOILED AND STORED AS CLEAN IN THE PINNACLE GRILL GALLEY.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Action: Crews responsible for this area were instructed to do a more thorough job in checking the cleanliness of items.

Site: MAIN GALLEY

Deduction Status: N

Violation: THE MILK DISPENSING LINE ON THE WMF COFFEE MACHINE WAS SOILED WITH OLD MILK. AN ODOR OF SPOILED MILK WAS PRESENT.

Recommendation: 7.3.3.4.1 Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Action: Line has been cleaned.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

Site: VEGETABLE PREPARATION

Deduction Status: N

Violation: THE SEAL ON THE DOOR OF THE POTATO PEELER WAS SOILED.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Seal has been cleaned.

Item No.	Description	Points Deducted
29	Facilities convenient, accessible, designed, installed	0

Site: CREW GALLEY

Deduction Status: N

Violation: THE WATER AT THE HANDWASH SINK DID NOT REACH 110°F.

Recommendation: 7.7.1.1.3 A handwashing sink shall be equipped to provide water at a temperature of at least 43°C (110°F) through a mixing valve or combination faucet.

Action; Repaired.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: LIDO RESTAURANT- BUFFET

Deduction Status: Y

Violation: THE PORT AND STARBOARD SIDE BUFFET DECKS AND BULKHEADS WERE DAMAGED WITH CHIPPING TILES AND RECESSED GROUTING.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain decks. Areas noted will be addressed.

Site: LIDO RESTAURANT-BUFFET

Deduction Status: Y

Violation: THE ENTRY DOORS TO THE STARBOARD AND PORT SIDE BUFFETS HAVE OPENINGS FOR THE DOOR LATCHES THAT REQUIRE INVERTED NIPPLES TO PREVENT THE HARBORAGE OF INSECTS IN THE DOOR FRAMES.

Recommendation: Ensure the door latches are provided with inverted nipples to prevent insect harborage.

Action: This is the original construction of the vessel. Will investigate.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: MAIN GALLEY

Deduction Status: N

Violation: A LEAK WAS NOTED AT THE DRAIN LINE FOR THE HANDWASH SINK IN THE POTWASH AREA. LEAKS WERE NOTED AT THE THREE FAUCETS FOR THE THREE COMPARTMENT SINK IN THE POTWASH AREA.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leaks repaired.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

Recommendation: